**SOUP**

**Howth Head Seafood Chowder** // **bowl** 8 // **cup** 6
Shrimp, scallops, salmon, pancetta

**White Bean and Tomato Soup** // **bowl** 7 // **cup** 5
Cannellini beans, stewed tomatoes, fennel, parmesan crisp

**Soup of the Day** // **bowl** 7 // **cup** 5

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**MAIN COURSES**

**Corned Beef and Mustard** // **12.50**
Thinly sliced with Guinness mustard, white cheddar cheese, rye, choice of French fries or chips

**Make it a Reuben with Sauerkraut and Russian dressing** // **2**

**Braised Short Ribs** // **24**
Cheddar bacon mashed potatoes, grilled asparagus, bordelaise sauce

**Banh Mi** // **14**
Grilled shrimp, pickled vegetable slaw, radish, fresh cilantro, sliced jalapeno, sliced cucumber, white bean faux pate, spicy lemon aioli, baguette, choice of French fries or chips

**Make it Vegan with Fried Tofu and Vegan Aioli** // **2**

**Chicken Bacon Ranch Sandwich** // **14.50**
Fried buttermilk marinated chicken breast, applewood smoked bacon, baby arugula, sliced tomato, ranch dressing, Caribbean jerk cheese, pretzel bun, choice of French fries or chips

**Smoked Salmon Sandwich** // **14**
Fried blackened salmon, sliced cucumber, red onion, caper-tomato relish, green leaf lettuce, wasabi cream cheese

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**SALADS**

**Crisp Romaine** // **8**
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

**Salmon** // **8**

**Tofu** // **4**

**Garden Salad** // **full** 9 // **small** 6
Cherry tomato, red onion, cucumber, celery, choice of balsamic, ranch or Italian dressing

**Spinach Salad** // **10**
Baby spinach, marinated red beets, goat cheese, spiced walnuts, pickled onions, pomegranate seeds, sherry thyme vinaigrette

**Grilled Romaine** // **10**
Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, persimmon chutney, buttermilk cabernet dressing

**Blackened Salmon Salad** // **16**
Mesclun greens, heirloom tomatoes, sliced grapes, cucumber, red onions, haricot vert, sliced radish, croutons, green goddess dressing

**Fried Chicken Salad** // **15**
Fried chicken breast, baby kale, roasted pears, figs, fried prosciutto, spiced chickpeas, heirloom tomatoes, golden raisins, crumbled blue cheese, roasted pear vinaigrette

**Steak Salad*** // **17**
Marinated steak, baby arugula, feta cheese, spiced chickpeas, heirloom tomatoes, cara cara oranges, blood orange chipotle vinaigrette

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**ELEVATE YOUR MEAL**

These items are also available as side items for an additional charge.

**Sweet potato fries** // **2**
**Potato wedges** // **2**
**Fruit cup** // **2**
**Broccoli** // **3**
**Asparagus** // **4**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The Morris Inn kitchen is peanut-free, however, present in and around the food preparation areas and a part of many recipes are other identifiable allergens, including tree nuts, gluten, seafood, and fruit, for example. For additional guest safety, any meals prepared with a specific allergen alert from the guest, will be served on a green plate. We invite you to notify your server if you have any additional concerns regarding your food and personal safety.